

WHAT IS CLAIMED IS:

1. A stabilized hydrogen peroxide comprising an intimate admixture of hydrogen peroxide and from 1 to 1,000 ppm of a foodstuff-compatible phosphonic acid.
2. A stabilized hydrogen peroxide according to claim 1, comprising from 200 to 500 ppm of said foodstuff-compatible phosphonic acid.
3. A stabilized hydrogen peroxide according to claim 1, wherein said foodstuff-compatible phosphonic acid is aminotrismethylene phosphonic acid.
4. A method of sterilizing a foodstuff packaging material comprising passing the packing material through a dip bath liquid comprising hydrogen peroxide and an effective hydrogen peroxide stabilizing amount of a foodstuff-compatible phosphonic acid.
5. A method according to claim 4, wherein said dip bath liquid comprises from 1 to 1,000 ppm of said foodstuff-compatible phosphonic acid.
6. A method according to claim 5, wherein said dip bath liquid comprises from 200 to 500 ppm of said foodstuff-compatible phosphonic acid.
7. A method according to claim 4, wherein said foodstuff-compatible phosphonic acid is aminotrismethylene phosphonic acid.
8. A method according to claim 4, wherein said dip bath is maintained a temperature of 80 to 85°C.